

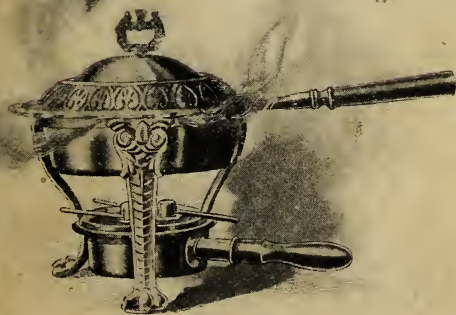
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Ghafing-Dish Dainties

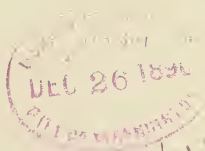


BY

MRS. SARAH BROWNSON HOW

BROOKLYN, N. Y.

1896



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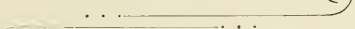
BY

MRS. SARAH BROWNSON HOW

BROOKLYN, N. Y.

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PRINTER
61 PINE STREET
NEW YORK

Introduction





Advice Regarding the Chafing-Dish

AT once a stove and kitchen—the chief recommendation of the Chafing-dish is that it may be brought into use at a moment's notice.

Through its size and compactness it may occupy the obscurest corner of the room, or in silver radiance shine out a very beacon of comfort and inspiration.

But only when sudden emergencies arise, does the Chafing-dish show its true worth—after hours; someone suddenly dropped in for luncheon; a delicacy needed for an invalid; hungry guests just in from the theatre. What more conveniently at hand?

A smartly dressed woman need no longer manipulate behind a screen, but may use it in the presence of her friends, entertaining as she stews and brews.

The preparation of comestibles is thus made not only useful but attractive, and the cooking of food rises to the dignity of a fine art.

But there are certain rules to be observed in the management of the Chafing-dish which the scrupulously-inclined would do well to follow.

Always keep it clean and bright.

If of silver or silver-plate, never use sapolio for removing stains.

If what has been cooked in the pan adheres to the bottom, run in hot water, letting it stand a few moments. Afterwards, wash in boiling suds with a teaspoonful of Household Ammonia dissolved, then rinse in clear hot water and wipe dry.

Should the dish continue discolored, use a little silver polish with a trifle ammonia, washing off immediately in hot suds. Never use silver polish or ammonia on nickel plate; instead, very hot suds and hot water, polishing dry.

Have the ingredients necessary for a recipe at hand before commencing to cook, for many a dish is ruined by an awkward wait for something forgotten.

Before beginning, see that the lamp is filled, the wicks trimmed, and an extra cruet of alcohol with matches close at hand.

It is my plan to secure a large tray, and place upon it in orderly fashion such articles as will be needed—sweet cream, a long handled chafing-dish spoon for mixing, three or four table, tea, dessert spoons, forks and knives, a brick of printed butter, a half-pint tumbler measure, minced parsley or celery-leaf upon dainty saucers, with salt, pepper and other condiments at hand.

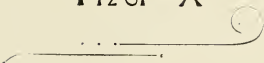
Minced onion should be closely covered that the odor may not permeate the room.

Let there be a kettle of boiling water near by.

A singing tea-kettle is always attractive ; nothing appeals so strongly to the social side of our nature.

Forethought is an essential, and extreme fastidiousness in method a prerequisite, for the successful preparation of chafing-dish food,—forethought to avoid nervousness, and daintiness to whet and stimulate the appetite of those for whom you are making ready the delicious bits.

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Recipes



Eggs on the Chafing-Dish

Black Butter and Eggs

THREE tablespoons butter.

One-half teaspoon vinegar.

One teaspoon Worcestershire sauce.

Put this mixture in blazer over open flame, and when it has become quite brown, break eggs, one at a time, carefully into it. Baste the egg well and serve immediately on thin slice of toast. Cook thus the eggs, one at a time, sprinkling salt and pepper on each as it is served.

Scrambled Eggs, with Fresh Mushrooms

SIX good sized fresh mushrooms.

Six eggs.

Two teaspoons butter.

Saltspoon salt.

One-half saltspoon pepper.

Peel and mince mushrooms. Melt butter in blazer over open flame. Add mushrooms and let them cook in butter three minutes. Beat eggs as for plain scramble, turn them into butter and mushrooms. Stir constantly and season with salt and pepper. When set, serve on dainty slices slightly buttered toast.

Scrambled Eggs with Asparagus Tips

TIPS cut from bunch of asparagus.

Six eggs.

Two teaspoons butter.

One saltspoon salt.

One-half saltspoon pepper.

Beat eggs slightly with a fork as for plain scramble. Melt the butter in blazer over open flame. Turn in the eggs, and before they are quite set, season with salt and pepper, then add the tips cut from a bunch of boiled asparagus, or of one can of asparagus. Keep moving about constantly, and when eggs are quite set, serve on dainty slices of toast.

Eggs with Cheese

SIX eggs.

Three tablespoons grated cheese.

Two teaspoons butter.

Saltspoon salt.

Dash cayenne.

Beat eggs until quite light with a Dover egg-beater. Add to the eggs, the cheese and seasoning. Melt butter in blazer over open flame. Add eggs, etc. When mixture becomes smooth and thick, after stirring constantly, serve on either toasted bread or crackers.

Eggs served on Fried Bread
with Anchovy Paste

SIX eggs.

One tablespoon of butter.

One tablespoon of flour.

One-half pint of cream or milk.

Scant saltspoon salt.

One-half saltspoon white pepper.

Blend together in blazer over either open flame or hot water, the butter and flour. Gradually add the cream or milk until you have a smooth white sauce. Season, and then add eggs, which have been beaten light with a Dover egg-beater. Keep constantly stirring until you have a smooth thick yellow sauce. Serve on either slices fried bread, or plain toasted bread or crackers spread with Anchovy paste.

How to Fry Bread on the Chafing-Dish

CUT slices of stale bakers' bread, about half an inch thick, then cut into round pieces with large biscuit cutter. Put two tablespoons of butter in blazer over open flame and fry the slices of bread a delicate brown on both sides, adding more butter as needed, as the bread will soak it up rapidly, and if the pan gets too dry the bread will burn. Many things can be served on this fried bread if preferred to toast.

Poached Eggs

FILL hot water pan half full of boiling water.

Place in it as many egg rings as it will hold. Break an egg carefully into a cup, then turn it from the cup carefully into the ring. When all the rings are full, cover with more boiling water, and when the white is set serve eggs on toast, sprinkling with salt and pepper and a small piece of butter.

Poached Eggs in Cream

TAKE a cup of cream, put it in the blazer over hot water. Place as many egg-rings in blazer as it will hold. When cream gets scalding hot, add teaspoon of butter, and when melted break an egg carefully in a cup, then turn it into a ring. When all the rings are full, baste the top of the egg with the cream and butter. When eggs are set, serve on toast, sprinkling each egg with salt and pepper to taste. A desert-spoon of Worcestershire sauce can be added to cream if desired, improving the piquant flavor of the eggs.

Scrambled Eggs

BREAK six eggs in a bowl. Beat slightly with a fork—just enough to mingle whites and yolks. Melt two teaspoons of butter in the blazer over open flame. Turn in the eggs, and as fast as they adhere to the bottom of the pan loosen with a silver bladed table knife. Season with saltspoon of salt and good dash of pepper, either white or black, and when set, serve on dainty slices of slightly buttered toast.

Eggs and Tomatoes

SIX eggs.

One-half pint tomatoes.

Two tablespoons butter.

One tablespoon flour.

Teaspoon finely minced onion.

Saltspoon salt.

One-half salt spoon pepper.

Use either stewed tomatoes, canned, or fresh. If fresh, peel and chop fine. Put butter in blazer over open flame. Fry the onion, then add flour, then gradually the tomato. Beat eggs in a bowl with a fork, and when tomato boils, stir them in slowly. When they thicken, season and serve immediately.

Plain Small Omelet

TWO eggs.

Pinch salt.

Dash of pepper.

Teaspoon finely minced parsley.

Put teaspoon butter in blazer over open flame. When melted, turn in the eggs, which have been beaten and seasoned.

Let them remain until set, once or twice lifting the edge to let the soft part on top run under, then sprinkle on the parsley and fold over once, serving on a hot plate.

Creamy Omelet

TWO teaspoons butter.

Four eggs.

Two saltspoons salt.

One-half saltspoon pepper.

Four tablespoons cream.

Beat eggs slightly, add salt, pepper and cream. Mix well. Melt butter in blazer over open flame, and the minute it melts turn in the eggs. Lift the edge of the cooked egg to let the soft part on top run under, and when none of the soft that will run remains on top, fold over and serve on a hot dish.

Foamy Omelet

TWO teaspoons butter.

Four eggs.

Four tablespoons cream or milk.

Two saltspoons salt.

One-half saltspoon pepper.

One-half teaspoon onion juice.

One teaspoon finely minced parsley.

Beat yolks and whites separately. Add cream, onion juice, parsley and seasoning to the yolks. Beat whites until moderately stiff and mix gently with the rest. Melt butter in blazer over hot water. When melted, turn in the mixture, letting it rise gently, when by running the blade of a table-knife around the edge you see the omelet looks light like sponge cake, then remove hot water pan and hold blazer over open flame, moving it about gently to brown omelet on the bottom, but do not let it burn. After this, place over the top of blazer a large plate that will overlap the

edge all around a little, carefully invert the dishes, bringing blazer on top, plate underneath, and let the plate rest on rim of the chafing-dish frame. If the plate is of metal or tin, do not put the lights out immediately, letting the plate get heated, and so drying that part of the omelet that has been on top, and not quite cooked for lack of an oven to put it in. Turn out lights, and carefully loosen the omelet from the blazer by running underneath it the blade of a table-knife before lifting off the blazer. Serve omelet from the plate on which it now rests.

Orange Omelet

SIX eggs.

Six tablespoons orange juice.

Grated rind one orange.

Six teaspoons powdered sugar.

Pinch salt.

Mix and cook as you would foamy omelet. After it is turned on plate, and blazer removed, cover thickly with powdered sugar, and score with a red-hot clean poker to caramelize the sugar—this adds much to the flavor.

Fricasseed Eggs

TWO tablespoons butter.

One tablespoon flour.

One teaspoon finely minced parsley.

Six fresh mushrooms.

One-half pint veal or chicken stock.

Twelve hard boiled eggs.

Teaspoon salt.

One-half saltspoon pepper.

Butter in blazer over open flame, add mushrooms, which have been peeled and cut fine. Let cook three minutes, then put in flour. Blend, and gradually add stock, parsley and seasoning ; lastly, the eggs, which have been sliced when cold. When thoroughly hot, serve.

Curried Eggs

TWO tablespoons butter.

One teaspoon finely minced onion.

One dessertspoon curry powder.

Two tablespoons flour.

One-half pint veal or chicken stock.

Four tablespoons milk.

Twelve hard boiled eggs, sliced.

Salt and pepper to taste.

Butter in blazer, over open flame. Fry onion light brown. Add curry, mix well and add flour. When blended, gradually mix in the stock, cream, seasoning, and lastly the eggs. When all is hot, serve.

Scrambled Eggs with Smoked Chipped Beef

PUT into the hot water dish about a pint of water, into it place about one-quarter of a pound of smoked chipped beef—the kind that comes already sliced in boxes; one can buy at every grocers, is the best. Let this remain in the water until the water comes to a hard boil. Drain off all the water and cut up the beef. Melt in the blazer over open flame a teaspoon of butter, turn in the beef, letting it cook just a minute, then add four eggs, slightly beaten. Stir, season with a little salt and pepper, and when eggs are set, serve.

Sausage and Egg

EITHER remove the skin from one pound link sausages, or the same quantity of sausage meat. Cook about five or six minutes in blazer over open flame, turning often. When done, drain off the fat, add a teaspoon of butter and six eggs slightly beaten. Mix all well together, season with salt and pepper to taste, and when eggs are set, serve.

Oysters, Clams and Scallops on the Chafing-Dish
Plain Panned Roast

TWO tablespoons of butter.

One dozen large plump oysters.

Drain thoroughly, and dry as much as possible in a clean napkin or towel. Melt butter in blazer over open flame, lay in the oysters and when the frill curls, season with sprinkling of salt, and either a dash of cayenne, or two or three drops of "Tobasco Pepper Sauce," and serve with a quarter of a lemon, or add a little lemon juice and a sprinkling of finely minced parsley before serving, and serve the oysters on toast. This makes a good dish to come before a Welsh Rarebit. Sherry wine can be substituted for lemon, if desired. In that case leave out the parsley.

Broiled Oysters

RUB the blazer with butter and place over open flame. Add a dozen large plump oysters, turning them quickly so that they will not scorch or stick to the pan. If the butter dries too quickly and there is danger of burning, add a trifle more butter. Season with salt and cayenne. Serve on toast, squeezing over the oysters a little lemon juice, but not until they are served, and not while in the pan.

Creamed Oysters

TWENTY-FOUR large oysters (drained).

Two tablespoons of butter.

One tablespoon of flour.

One-half pint of cream or milk.

Two saltspoons of salt.

One-half saltspoon of white pepper.

A tiny bit of powdered mace and grate of nutmeg can be added if liked, or leave out the spice if not desired.

One teaspoon finely minced celery-leaf.

Put butter and flour together in blazer over hot water. When blended, add the cream (or milk), seasoning, and celery-leaf. Before putting oysters in the cream sauce, pour over them very boiling water, letting them stand in it for at least a minute, then drain dry. and add them to sauce. Cook until frill curls. Serve with delicate saltines.

Oysters and Mushrooms

THREE dozen oysters.

One dozen fresh mushrooms, peeled and cut into rather small pieces, removing stems.

One tablespoon of butter.

One tablespoon of flour.

Yolks of two eggs.

One-half pint of cream or milk.

Salt and pepper to taste.

One teaspoon finely minced celery-leaf.

Let the cut-up mushrooms cook in the butter in blazer over hot water three minutes, add the flour, and when blended, gradually, half of the cream, reserving other half to mix with the yolks of the eggs. Now add celery-leaf and seasoning, then oysters. Finish with the cream and egg, and when the frill of the oysters curl and the same is of a nice smooth consistency, serve on thin slices graham toast.

Little Pigs in Blankets

TAKE twenty-four large plump oysters. Have them dried as much as possible, season with salt and cayenne, and wrap each oyster in a very thin and fat slice of bacon, pinning it with a long wooden tooth-pick. Fry in blazer over open flame until the bacon is brown and crisp, and serve on toast. No butter needed, as the bacon makes grease enough.

Chili Oysters

ONE teaspoon finely minced parsley.

One teaspoon finely minced celery-leaf.

One tablespoon butter.

One-half tablespoon flour.

One-half teaspoon salt.

One-half saltspoon pepper.

Dash cayenne.

One tablespoon chili sauce.

Put butter and flour in blazer over open flame, add gradually the chili sauce, then the parsley and celery-leaf. When all is hot, put in a pint of oysters, and when frill curls, serve on slices of hot toast. The above will serve five persons.

Clams and Bacon

ONE-HALF pound breakfast bacon, sliced thin.

Four dozen soft clams.

Salt and pepper to taste.

Cut the stringy parts from the clams. Season with a little salt and pepper after draining well. Dip in beaten egg and fine bread or cracker crumbs. Fry the bacon in blazer over open flame until curled and crisp. Remove, and fry clams in the grease that remains, until a nice brown, and serve with the bacon on toast.

Fricassee Soft Clams

ONE tablespoon of butter.

One tablespoon of flour.

One-half pint cream.

Three tablespoons of milk.

Yolks of two eggs.

Three dozen soft clams, stringy part cut off.

A little salt and dash of cayenne.

Blend butter and flour together in blazer over hot water, gradually add cream and seasoning. Put in the clams, letting them cook about three minutes before adding the beaten yolks of the eggs mixed with the milk. When the sauce is of the right consistency, serve on slices of graham toast. Hard clams, minced, can be substituted for the soft. In that case leave out the salt. Oysters are nice cooked in this sauce, adding teaspoon minced celery-leaf.

Creamed Scallops

ONE quart scallops, put in boiling salted water and cooked for ten or fifteen minutes, then drained.

Two tablespoons butter.

Two of flour.

One pint milk and cream, mixed.

Teaspoon (scant) salt.

One-half spoon white pepper.

Put butter and flour in blazer together, over hot water bath. When blended, gradually add the milk and cream, with seasoning, and when sauce is smooth add scallops and let them cook in the sauce five minutes, serving either in pastry patté shells, or without.

Fried Scallops in Butter.

ONE pint of scallops, boiled in boiling salted water from ten to fifteen minutes, then drained and dried thoroughly. Season with salt and pepper, roll in flour, and fry in the blazer over open flame, using about three tablepoons of butter.

Deviled Lobster

BOIL from seven to eight pounds of live lobster, letting it grow cold before extracting the meat and cutting it into moderately sized pieces. Put in the blazer over open flame—

Three tablespoons of butter.

One teaspoon curry powder.

One teaspoon Worcestershire sauce.

One tablespoon of vinegar.

One scant teaspoon dry mustard.

Salt and cayenne to taste.

When well blended add lobster, stir constantly, and when mixture is thoroughly flavored and hot, serve with either graham toast, or thin slices buttered graham bread.

Lobster, Plain, for Breakfast

FIVE pounds of live lobster, boiled and allowed to get cold before removing meat, coral and fat. Cut
• the meat into rather good sized pieces. Put a scant pint of water into blazer, over open flame, and when it comes to a hard boil, add three tablespoons of butter, salt and cayenne to taste, then the lobster meat, fat and coral, and when it is thoroughly hot, serve with hot raised breakfast rolls.

Lobster à la Newburg

FROM six to eight pounds of live lobster. When cold after boiling, remove the best parts of the meat, any coral or fat there may be, and cut meat into nice pieces.

In the blazer over hot water, melt one tablespoon butter, then add lobster. Mix it about well, season with salt and cayenne to taste. Pour over it a wine-glass of Madeira, and let it cook in the wine, (cover on), for five or six minutes. Mix the beaten yolks of four small or three large eggs, with one-half pint of cream. Pour it over the whole, stir until it thickens, then serve.

Lobster Fricassee

TWO tablespoons of butter.

Two tablespoons of flour.

One-half pint of cream.

One-half pint of chicken or veal stock.

One tablespoon finely minced parsley.

Yolks of two eggs.

Salt and cayenne to taste. A few drops of "Tabasco Pepper Sauce," or a little Paprika if liked better. Cut the meat of three small lobsters, (after boiling and getting cold), into nice pieces, adding what coral and fat there may be. Blend butter and flour together in blazer over hot water, add gradually the stock, the seasoning and lobster, then the parsley, and lastly, the cream mixed with the beaten yolks, and when the sauce is of the right consistency serve.

How to Prepare Cold Cooked Fish on the
Chafing Dish. Creamed Salmon

TWO pounds of cold boiled salmon, or the canned,
if the fresh cannot be procured. Fresh always
best.

Two tablespoons of butter.

One tablespoon of flour.

One-half pint of cream.

Salt and cayenne to taste.

Juice of one-half a lemon.

Remove all skin and pieces of bone from the fish,
and carefully flake with a fork. If canned salmon,
drain the liquid off first. Blend butter and flour to-
gether in blazer over hot water. When blended,
gradually add cream, the seasoning, then the fish,
lastly the lemon juice just before serving. Sliced
cucumbers, with French dressing are nice served with
this. Any kind of cold cooked fish can be prepared

in this way, but if white fish, (like fresh cod or halibut), leave out the lemon. Salt-cod may also be cooked in this cream sauce, after it has been soaked over night, boiled, and when carefully picked up, warmed in this sauce, leaving out lemon juice. Sometimes a little grated cheese may be added to creamed white fish, a flavor much liked by some.

Curried Fish

ONE tablespoon butter.

Teaspoon finely minced onion.

Dessert-spoon curry powder.

One tablespoon of flour.

A generous half pint of either milk, cream, or veal stock.

Butter and onion in blazer over open flame. When onion is browned, add curry powder, then flour, the stock, and cream or milk, whichever is preferred. Season with salt and cayenne to taste, and when sauce is smooth, add the fish. When all is hot, serve. A little Paprika can be added if the flavor is liked.

Shad Roe

Maitre d'Hotel Butter

TWO pair firm, fresh, shad roe. Place them first in cold salted water to blanch them, then pour boiling water over them, and drain. Into the hot water pan, put about one pint hot water, tablespoon vinegar, three whole cloves, six pepper-corns, blade of mace, the rind from half a lemon, and a teaspoon of salt. Place the roe in this and let it boil about ten minutes. Put over the top as a cover, either a shallow tin plate or pan, or the shallow cutlet dish that comes with a Gorham Chafing-dish. Melt in this, four tablespoons of butter, and teaspoon of flour, just before you are ready to serve the fish. Add the juice of half a lemon, teaspoon of finely minced parsley, place fish in this sauce, baste well, and serve.

Creamed Frogs Legs

CUT the legs in half. Wash in cold salted water, and after removing the feet, scald in boiling water. Make a cream sauce as for salmon or any other kind of fish, using two tablespoons of butter, one of flour, and one-half pint cream, salt and pepper. Sauce prepared in blazer over hot water, put in the legs, let them cook about five minutes, and then serve hot. For this amount of sauce use two or three pairs of legs.

Tomato Bisque

IN the hot water pan heat one pint of tomato liquid, one teaspoon salt, one-half salt-spoon soda, and pepper to taste, adding if desired either Paprika, cayenne, or about two or three drops Tabasco Pepper Sauce. When this is hot remove, and in the blazer over open flame, put one tablespoon butter and one and one-half of flour, blend, and gradually add one pint of milk. When all is blended add the tomato liquid, stirring well and serve hot, with dry toast cut into small bits.

Sweet-breads and Peas

TWO pairs of sweet-breads, previously boiled twenty minutes and allowed to get cold before cutting into dice.

Two tablespoon of butter.

Three tablespoons of browned flour.

One teaspoon celery-leaf or parsley, minced fine.

One-half pint good rich stock.

Salt and pepper to taste.

Blend flour and butter together in blazer over open flame, gradually add stock, celery-leaf and seasoning. Put in the cut up sweet-breads and let them get hot before serving with the peas, the recipe for which is on next page.

How to Prepare Peas on the Chafing Dish

IF canned peas, use only the small french peas. Open two cans, turn the contents into a colander and let cold water drain through them to remove all taste of the tin. Melt two tablespoons of butter in the blazer over open flame, put the peas in this, season with salt and pepper, and when thoroughly hot, serve with the sweet-breads. If fresh garden peas are used, select very young ones, and use about the same quantity as you would get from two cans. Have them prepared as you would for dinner, leaving out the butter and seasoning, as that can be added when warmed in the chafing-dish. Always boil green vegetables in boiling salted water.

Creamed Sweet-breads

TWO pairs sweet-breads, previously prepared, cut into small pieces.

Two tablespoons of butter.

One tablespoon of flour.

One-half pint cream.

Salt and white pepper to taste.

Butter and flour in blazer over hot water. Blend, and gradually add cream, then seasoning, afterwards the sweet-breads, and when all is hot, serve. These are very nice served in pastry patté shells, or with green peas, as with the sweet-breads in brown sauce.

How to Previously Prepare Sweet-breads

PUT them first in cold salted water to draw out the blood, then after being in the cold water ten minutes, plunge into boiling salted water and boil twenty minutes, again plunge into cold plain water and let remain until cold, then remove carefully all fibrous parts, and put away sweet-breads in the ice chest to get perfectly cold before cutting them up for the chafing-dish.

Sweet-breads and Fresh Mushrooms

TWO tablespoons butter.

One tablespoon flour.

Two pair of previously prepared sweet-breads, cut into medium sized dice, when cold. One dozen good sized fresh mushrooms peeled and each mushroom cut into four pieces, stems being removed. One-half pint veal stock. Salt and white pepper to taste. Melt butter in blazer over open flame. Add mushrooms, cook three minutes, then add flour, and gradually the stock, seasoning and sweet-breads. When all is thoroughly hot, serve in pastry patté shells.

Kidney Sauté, Sauce Madere

TWO fresh calves kidneys. Remove all suet, and slice. Place in cold salted water for an hour, drain and dry in a clean towel or napkin. Into the blazer over open flame, put a good heaping teaspoon butter, and a teaspoon minced onion. When onion is a light brown, add the kidneys which have been well dredged with flour. Sauté them in the butter and onion for five minutes, add one-half pint of good rich beef stock, season with salt and pepper, and let kidneys cook ten minutes longer. Just before serving, pour over the whole a wine-glass of madeira.

Stewed Calves Liver

HAVE sliced at the butcher's one pound of fresh calves liver, being careful to have all stringy parts removed. Cut these slices into small squares. Into the blazer over open flame put one tablespoon of butter and one small onion minced, and when onion is of a light brown color, add one tablespoon of flour, when browned, gradually a half pint of rich beef stock, add salt and pepper to taste, teaspoon finely minced parsley, then the liver. Let it all cook for ten minutes, stir constantly. Add wineglass of sherry or madeira, and serve.

Creamed Calves Brains

WASH and boil the brains in boiling salted water for fifteen minutes, add a teaspoon of vinegar and when the brains are done take them out, plunge them into cold water, drain well and then remove particles of skin, etc., and cut them into small pieces.

Put two tablespoons of butter, and one of flour, into blazer over hot water, blend, and gradually add one-half pint of cream or milk, (or half and half), salt and white pepper to taste, and when you have a smooth white sauce add brains, and serve hot.

Calves Brains, Tomato Sauce

AFTER previously preparing brains, cut into slices not too thick. Fry in two tablespoons of butter in blazer over open flame one teaspoon finely minced onion until light yellow color, add two tablespoons of flour and when blended add one-half pint of veal stock, and one-half pint of tomato liquid. Season with salt, a little Paprika, and one or two drops of "Tobasco pepper sauce," put in the brains, and when all is hot, serve.

Tripe, Tomato Sauce

CUT one pound of cold boiled double tripe into pieces about two inches long and one inch wide. Dip each piece into beaten egg, then finely sifted dried bread crumbs, after seasoning with salt and pepper to taste. Fry the pieces in butter in the blazer over open flame beginning with a tablespoonful, adding more as needed. After all the pieces are fried a nice brown, remove them and set aside to keep warm while you make the following sauce.

Two tablespoons of butter.

One tablespoon of flour.

Blend, and add gradually one-half pint tomato liquid, season to taste, add tripe and when all is hot, serve.

Hamburg Steak, Brown Sauce

GET the butcher to cut one pound of beef from the top round, and mince very fine, leaving it in a compact mass. Season on both sides with salt and pepper. Let the blazer become hot over open flame, then melt in it a small piece of butter size of walnut. Place in this the meat, let it cook about two or three minutes on each side. Remove, and place in a covered dish until the sauce is made. Two tablespoons of butter, teaspoon finely minced onion, six fresh mushrooms peeled and minced fine, teaspoon parsley minced fine, same of grated raw carrot. Let all cook three minutes, then add two tablespoons of flour, and when blended add gradually one-half pint good rich beef stock. Return meat to blazer in sauce, and when all is hot, serve.

Chicken á la Reine

TWO tablespoons butter.

One tablespoon flour.

One-half pint chicken stock.

Four hard boiled eggs.

One-half cup fine white bread crumbs and the meat of two cold boiled chickens, cut into dice. All white meat makes a pretty dish, but requires more chickens, consequently is more extravagant. Salt and white pepper to taste. Blend flour and butter together in blazer over open flame, or hot water to be sure of not burning. Gradually add stock, and with the well mashed yolks of the hard boiled eggs, mix one-half pint of cream, and add it to the rest, then the whites chopped fine. Save a little of the cream to moisten the bread-crumbs. Add this last, then the seasoning and chicken, and when all is thoroughly hot, serve.

Cold Chicken and Mushrooms

TWO tablespoons butter.

One tablespoon flour.

One dozen large fresh mushrooms, peeled and sliced, removing stems.

One-half pint cream.

Yolks of two eggs.

Salt and pepper to taste.

Nicely sliced cold chicken.

Put in blazer over open flame two tablespoons butter. Add mushrooms and let cook five minutes, then the flour, blend, and gradually add the cream mixed with the beaten yolks of eggs. Add seasoning and the chicken. When all is thoroughly hot, serve. Cold boiled or roasted turkey can be substituted for chicken.

Chicken Terrapin, Maryland Style

TWO tablespoons butter.

Two tablespoons flour.

One-half pint cream.

Three hard boiled eggs.

One and one-half teaspoons salt.

Cayenne, Paprika, or Tabasco, to taste.

Tiny bit powdered mace.

Salt-spoon, (rather scant,) of ground cloves.

Wineglass madeira, and two tablespoons brandy.

One quart of cold boiled chicken, (and extra livers if possible) cut into dice.

Into blazer over hot water, place butter and flour, blend, and gradually add cream mixed with yolks of eggs mashed fine with a fork, then the whites chopped fine, spices, seasoning and the chicken. When all is well mixed pour over the whole the wine and brandy, and when hot, serve. Either turkey or duck can be substituted for the chicken. Duck is especially good

Creamed Chicken with Green Peppers

ONE quart cold chicken cut into dice.

One fresh green pepper sliced, with seeds removed.

Two tablespoons of butter.

One tablespoon of flour.

One-half pint of cream. Teaspoon salt.

The yolks of three hard boiled eggs.

Blend butter and flour together in blazer over hot water. Gradually add cream, part of which must be reserved to mix with the yolks of the eggs mashed fine with a fork. Now add rest of cream and eggs, peppers, salt, and chicken. Put on the cover, and when all is thoroughly hot, serve. Turkey can be substituted for chicken with good effect.

Chicken Fricassee

CUT the breast of a cold boiled chicken into four pieces. Of each joint make a piece. Put a tablespoon of butter in the blazer over open flame. When melted add a small onion minced. Fry until light brown, then add a tablespoon of flour, blend, and gradually add one pint of good chicken stock, a fresh green pepper sliced thin with seeds removed, and salt to taste. Have ready the yolks of two eggs well beaten in a bowl, pour the sauce over them beating hard, return all to the blazer with the chicken and when the chicken is thoroughly hot, serve with hot boiled rice cooked Southern style—that is dry and white—each grain separate.

Cold Turkey, Chestnut Sauce

NICE slices of cold roast turkey One-half pint of chestnut meat which has been mashed as fine as possible after having been boiled gently for about one hour.

One pint good chicken stock.

One-half teaspoon lemon juice.

Two tablespoons of butter.

Two tablespoons of flour.

Salt and pepper to taste.

Blend butter and flour together in blazer over open flame, gradually add stock, then the chestnuts, and seasoning. Rub all through a sieve, and return to the blazer: put in the slices of turkey, add the lemon juice and when hot, serve.

Turkey Stew

CUT the meat of cold roasted or boiled turkey into dice, removing all skin and gristly parts. To one quart of the cut up meat use—

Two tablespoons butter.

One and one-half tablespoons flour.

One generous pint rich chicken or veal stock.

One teaspoon minced onion.

One teaspoon finely minced celery-leaf.

One tablespoon of finely minced fresh green pepper, or if not in market, one-half teaspoon Paprika. One teaspoon salt and a very little cayenne. Fry onion in blazer over open flame in the butter until light brown, add flour, blend, and gradually add stock, celery-leaf and seasoning. Put in the turkey, and when all is hot, serve with boiled rice, Southern style.

Deviled Turkey Legs

DIVIDE second joint from the drum-stick of the two legs of a cold roast turkey. Score with a knife pretty deep, and season with salt, pepper, rubbing in some dry mustard, and dredging with flour. Melt three tablespoons of butter in the blazer over open flame, put in the legs, and let them cook on both sides until the seasoning has permeated the meat well, gradually add a cup full of turkey gravy or stock—either chicken or veal—add two tablespoons of Worcestershire sauce, baste the legs well with the sauce for about five minutes, then serve with the gravy.

Minced Veal

TWO tablespoons of butter.

One tablespoon of flour.

Four tablespoons of veal stock.

Teaspoon finely minced parsley.

Teaspoon onion juice.

One teaspoon mushroom catsup.

One teaspoon walnut catsup.

Salt and pepper to taste.

One pint finely minced cold veal.

Blend butter and flour together in blazer over open flame, add stock, the catsups, parsley, onion juice, and seasoning. Now put in the meat, and when well mixed with sauce and hot, serve on toast with thin slices of lemon on top. Add more stock if the mince seems to dry.

Brown Fricassee of Veal

ONE-HALF pound of very thin slices of breakfast
bacon.

Three tablespoons browned flour.

One-half pint veal stock.

One teaspoon minced celery-leaf or parsley.

One teaspoon minced onion.

Salt and pepper to taste.

Fry bacon in blazer over open flame until curled and crisp. Remove and drain off some of the grease. Into what remains put the onion, fry a light brown, add the flour, blend and gradually add stock, celery-leaf or parsley, seasoning, and then lay in this sauce, nicely sliced pieces of cold veal, add the bacon, and when all is hot serve with delicate hot baking powder biscuit.

Curried Veal

TWO tablespoons butter.

One dessert-spoon curry powder.

One tablespoon flour.

One clove of garlic.

One tart apple.

One-half pint veal stock.

Juice of one-half a lemon.

Salt and cayenne to taste.

Crush clove of garlic and rub blazer well with it. Blend butter and flour in blazer over open flame, add curry powder, the apple minced fine, then gradually the stock and seasoning. Lay in this sauce, pieces of nicely sliced cold veal and when all is thoroughly hot, serve with boiled rice, Southern style.

Corned-beef Hash

TO one pint very finely minced corned-beef, add same quantity chopped cold boiled potatoes, moisten with a scant cup of stock or gravy, and turn into the blazer over open flame, in which a tablespoon of butter and teaspoon of finely minced onion has been cooked for about a minute, season with salt and pepper, and when the bottom of the hash is a nice brown, serve.

Venison Steak

HAVE the steak cut an inch and a half thick. Heat the blazer over open flame, then put in a teaspoon of butter. When butter is melted lay in the steak, cook with cover on two minutes, turn and cook again two minutes, season with salt and cayenne to taste, two tablespoons of good homemade currant jelly, a teaspoon of lemon juice, and one-half pint of Madeira. Let cook about from four to five minutes longer, and serve.

Cold Roast Beef and Tomato Sauce

THREE tablespoons of butter.

One teaspoon grated raw carrot.

One teaspoon minced onion.

One teaspoon finely minced parsley.

One-half pint beef stock.

Two heaping tablespoons flour.

One-half pint tomato liquid, or even less.

Melt butter in blazer over open flame, add onion, carrot, and parsley. Let all cook three minutes, then blend flour with them and gradually add stock, seasoning, and enough tomato liquid to make a smooth pinkish sauce. Add to this, some nice slices of rare cold roast beef. Let all get thoroughly hot before serving.

Creamed Smoked Chipped Beef

PREPARE beef as you would to cook with scrambled eggs, only using double the quantity of beef. Melt in the blazer over open flame, one tablespoon of butter, one-half tablespoon of flour, season with salt and pepper to taste, gradually add one-half pint cream or milk, then add beef, and when thoroughly hot, serve. Or reserve half the milk and cream, and mix it with the beaten yolk of one egg and add the last thing.

Bread Sauté

PREPARE, and fry bread according to recipe on
“How to fry bread on chafing-dish.” Into the
butter that is left after frying the bread, put twelve
tablespoons grated cold boiled ham, and same quantity
of grated cheese. Moisten with cream until you have
a thick paste, season with cayenne, and serve on the
fried bread.

Sauté of Mushrooms

PEEL about one dozen large and very fresh mushrooms. Put a teaspoon of butter in the blazer over open flame, when it has melted, lay in the tops of the mushrooms, top side down, after removing stems. Put in each saucer thus formed some small pieces of butter, pepper and salt. As the mushrooms cook and give out their juice, baste them with the liquid, and when they are easily penetrated with the point of a fork prong, serve them with some of the gravy on slices of toast.

Mushrooms and Sherry

PEEL and remove the stems from two dozen fresh mushrooms. Melt a teaspoon of butter in the blazer over open flame. Lay in the mushrooms, bottom side up, season with salt and pepper, adding small pieces of butter to each mushroom. Let them cook about three minutes, add either beef juice—about a gill—or rich beef stock. Let cook about three minutes longer. Add four tablespoons of sherry and serve on toast.

Tomatoes and Mushrooms

ONE dozen fresh mushrooms.

Pint stewed tomatoes.

Two heaping tablespoons of white grated bread crumbs.

One tablespoon of butter.

One teaspoon finely minced onion.

One teaspoon finely minced parsley.

Salt and pepper to taste.

Put butter in blazer over open flame. Fry onion in butter until a light brown, add mushrooms which have been peeled and each cut into four pieces, leaving out the stems. Cook for about three minutes, then add the tomato, bread-crumbs, parsley and seasoning, and let cook three minutes longer. Serve on slices of toast.

Creamed Potatoes

ONE quart boiled potatoes cut into dice.

Two tablespoons of butter.

Two tablespoons of flour.

One pint cream, or half cream and half milk. All cream better.

One teaspoon finely minced parsley.

Salt and white pepper to taste.

Blend butter and flour together in blazer over hot water, then gradually add cream, seasoning and potatoes. When all is hot sprinkle in the parsley, mixing well, then serve.

Fried Mashed Potato Cakes

TAKE a pint of mashed potatoes and while warm bind with an egg, then form into nice round cakes and set away to cool. When cold, roll well in flour, and fry a nice brown on both sides in the chafing-dish in butter, beginning with a tablespoonful and adding more as needed. Fry in blazer over open flame.

Fried Sweet Potatoes

SLICE some cold boiled potatoes after removing the skin, dip each piece in the following batter:

Two eggs well beaten.

Six tablespoons of flour.

Three tablespoons of milk.

Three tablespoons of good molasses.

Pinch of salt, and fry a nice brown on both sides, in three tablespoons of butter in blazer over open flame.

Fried Tomatoes and Green Peppers

PUT six good solid tomatoes—not too ripe—into rather thick slices, season them with salt, and dredge with flour. Slice a green bell pepper into thin slices, removing seeds. Salt these a little, also dredge with flour. Melt three tablespoons of butter in blazer over open flame. Add a small onion, minced fine, the slices of tomato and green pepper, and fry all together until done, and serve.

Creamed Sweet Corn on Toast

ONE pint of grated sweet corn.

One-half pint of cream.

Two tablespoons of butter.

Three tablespoons of flour.

Salt and white pepper to taste.

Blend butter and flour in blazer over hot water, gradually add cream, then corn and seasoning, and when all is a smooth thick sauce, serve on very thin slices of slightly buttered toast, or on round slices of fried bread.

Creamed Macaroni with Cheese

ONE-FOURTH pound of boiled macaroni which is
in small pieces.

One-fourth pound of cheese, grated.

Two tablespoons of butter.

One tablespoon of flour.

One-half pint cream.

Salt and pepper to taste.

In the blazer over hot water, blend the butter and flour, add cheese, then cream, stirring all the while, season with salt and pepper, turn in the macaroni, and when all is hot, serve.

Macaroni with Tomato Sauce

ONE-FOURTH pound of boiled macaroni.

Two tablespoons of butter.

One tablespoon of flour.

One-half pint tomato liquid.

Salt and pepper to taste.

Blend butter and flour together in blazer over open flame. Add gradually the tomato liquid, seasoning, and then the macaroni, when all is hot, serve.

Asparagus, Cream Sauce

BOIL three dozen stalks of fresh asparagus in boiling salted water for fifteen minutes. Cut off the tips and serve with a cream sauce made after the following recipe.

One tablespoon of butter.

One-half tablespoon of flour.

One teacup of cream.

Salt and white pepper to taste.

Melt butter and flour in blazer over hot water, when blended, gradually add cream, then seasoning, and when you have a smooth white sauce add the tips of the asparagus, and when thoroughly hot, serve.

Lima Beans

ONE pint of fresh young lima beans previously boiled in boiling salted water. One tablespoon of butter in blazer over open flame, six fresh mushrooms peeled and cut into pieces—not too fine—after the stems have been removed. Cook the mushrooms three minutes, add another good tablespoon of butter, the beans, and a small cup of cream. Stir to prevent scorching, and when all is hot, serve.

Welsh Rarebit

BUTTER size of walnut in blazer over hot water.
Even teaspoon dry mustard.

One-half teaspoon salt.

About as much cayenne as can be held on end of table knife blade, and whatever other condiment desired must be put in with the butter. When butter is melted add two tablespoons of beer or ale, and when very hot gradually add—stirring constantly—one pound grated American cheese. When pretty well melted add more beer or ale gradually, until about one-quarter of a bottle is used. Have the white of an egg beaten and stir it rapidly into the rarebit while ten seconds are counted, turn out lights and drop each piece of toast into the mixture, serving on hot plates.

Prune Toast

PREPARE, and fry bread according to recipe on
“How to fry bread on the chafing-dish.” Into
butter left in the blazer (over open flame), put one
pound of richly stewed prunes with pits removed.
Pour over them wine glass of madeira, the juice of half
a lemon. Mix well and serve on the fried bread with
whipped cream.

Fried Apples

TAKE half a dozen soft, tart apples, of large size, peel, slice, and core. Lay the slices in brandy over night, or for several hours, to let them become thoroughly impregnated with the flavor. Drain, and roll them in flour. Fry a nice brown in butter in the blazer over open flame, and serve with cinnamon, powdered sugar, and whipped cream.

Stewed Apples

PARE, core, and slice, twelve tart apples. Put them in the blazer with cold water enough to moisten but not quite cover, and a stick of cinnamon. Let them boil until very tender, stirring and mashing with a wooden spoon, add a cup and a half of fine granulated sugar, stirring well and letting it cook just enough longer for the sugar to thoroughly dissolve, remove the cinnamon and set away to cool.

Lemon Cream

TWO heaping tablespoons corn-starch.

Two breakfast coffee-cups fine granulated sugar. Mix together in a bowl, moisten with two scant cups of boiling water, and put all in blazer over open flame. After it comes to a boil, let it boil *hard* for ten minutes, add two teaspoons butter, and stir constantly. Add juice of two lemons, and thinly grated rind of one. Beat yolks of two eggs in a bowl, and pour mixture from blazer over them, beating hard. When thoroughly mixed, return to the blazer and cook until the cream thickens, again beating hard, and then serve on thin slices of rather stale sponge cake. This also makes a good hot lemon sauce for cottage pudding.

Raspberry Custard

FIVE eggs (yolks).

One pint milk.

Five tablespoons fine granulated sugar.

One pint either fresh raspberries, or one-half pint preserved, jam or jelly. If the preserved raspberries are used, don't use more than two tablespoons sugar. Pinch salt.

Let milk come to a scald in blazer over hot water. Beat yolks of eggs and sugar together in a bowl until quite light, add raspberries which have been mashed to a pulp, or if preserved, put them in just as they are. Pour the scalded milk over this and beat hard. Return all to the blazer, and when the foam ceases to rise, and the custard adheres to the spoon, it is done. Serve with slices sponge cake soaked in madeira.

Boston Caramels

ONE-HALF cup cream.

Small bit of butter.

Two and one-half cups fine granulated sugar.

One-fourth pound unsweetened chocolate broken up.

One-half teaspoon vanilla flavoring.

Put cream, butter and sugar together in blazer over either hot water or open flame. When it boils, add chocolate. Stir constantly. When mixture grows thick and stringy, and a slight crust forms around edge of blazer, add the flavoring, turn out the lights, and pour mixture into a well greased shallow pan. When cool enough score with a table-knife, and when perfectly cold, break up into squares.

Vanilla Cream Caramels

ONE-HALF cup cream.

Two and one-half cups fine granulated sugar.

One teaspoon vanilla.

Teaspoon lemon juice.

Put cream and sugar in blazer over hot water. When it comes to a hard boil, stir until ropy and crusty around edge of pan, then add vanilla and lemon juice, and turn into shallow well greased pan to cool. When cool enough, score with a knife, and when perfectly cold, break up into squares.

Pancakes

MAKE a batter of the consistency of griddle cakes, of three eggs beaten very light with a Dover egg-beater. Add lightly and gradually, one-half cup of sifted flour, one-half teaspoon salt, and a teaspoon powdered sugar. Gradually add to this, one cup of milk and cream mixed, and one tablespoon of brandy. Melt a teaspoon of butter in blazer over open flame. When melted, pour from a pitcher enough of the batter to not quite cover the bottom of blazer. When bubbles or holes appear, turn with a cake turner and brown the other side. Fold, and serve on a hot plate with either butter, wine and powdered sugar, or some preserve, sprinkling pancake with powdered sugar.

French Sweetened Egg Toast

CUT the crusts neatly from one-half dozen slices of rather stale bread.

To two well beaten eggs add two tablespoons of cream, salt-spoon of salt, and two tablespoons sugar. In this batter soak each slice of bread. Melt about a teaspoon of butter in blazer over open flame, and when hot lay in the slices of bread and brown nicely on both sides, adding more butter as needed. When all the slices are fried, serve hot. A brandy or wine sauce is nice served with this. Bread fried in this way without the sauce, makes a good substitute for griddle-cakes in the morning for breakfast.

Chocolate

As a drink for a convalescent

AN ounce of unsweetened chocolate.

Two cups of milk.

One teaspoon of sugar.

Put one cup of milk in the blazer over open flame, or hot water if not in too much of a hurry. When scalding hot, add the chocolate broken into pieces. Stir until chocolate melts, add the sugar, and the rest of the milk. When it comes to a boil serve, with a teaspoon whipped cream on top of the cup of chocolate. Chocolate should never boil long as it makes it harder to digest. Vanilla chocolate should not be used for invalids, the vanilla being injurious to weak digestion.

Oyster Broth

AFTER draining and chopping two dozen large Oysters very fine, put them in the blazer over open flame, being careful not to have the flame too fierce. Add a teacup of cold water and let all reach the boiling point, then simmer slowly for about five minutes. Add a teacup of sweet fresh cream, or rich milk, season with a little salt, drain off the liquor and serve that with a thin and dainty slice of dry toast, or toasted cracker. If clams are used instead of oysters, use one and one-half dozen hard clams chopped, and do not use salt but just a suspicion of cayenne or leave out all seasoning if preferred.

Chicken Broth with Cream

AFTER having made your chicken stock into a clear firm jelly, melt one-half cup of the jelly in the blazer over open flame, add half a cup of sweet cream, season with salt and a suspicion of cayenne, (or without the pepper if that is objectionable,) and serve with a cracker or toast. Hard-tack is nice to break into and eat with this broth.

Pulled Wine

TWO eggs.

One and one-half teaspoons sugar.

Two whole cloves.

Small piece of stick cinnamon.

Wine-glass of wine.

One-half pint of water.

Put water and spice in blazer over open flame, letting it boil ten minutes. Beat the eggs and sugar together in a bowl. Put the wine in the water and spice, and let it just reach the boiling point once more, when it must be strained into the bowl with the sugar and egg, stirring constantly. Any wine can be used, and sometimes beer, ale, or porter, may be substituted with good effect.

Apple Tea

PEEL and cut into pieces, two good, sound, tart apples. Boil them in the blazer over open flame, in two cups of water until soft. Drain off the liquid and sweeten to taste. If the apples are what they should be, this makes a pleasant and grateful drink for children with measles, or any fever patient whenever suffering from thirst. If a little spicy taste is liked, boil two whole cloves with the apples and give a slight grate of nutmeg over the tea in the cup when strained.

Eggs Boiled for Invalids

LET the water in blazer boil hard, put in the eggs, as many as are needed, then immediately turn out the light, let the eggs remain in the hot water ten minutes, and then serve in a regular egg cup, eating the egg from the shell.

Milk Toast

BREAD can be toasted on the chafing-dish with the aid of an asbestos plate. Cut the crust from three or four slices of bread, toast the pieces a delicate brown on both sides. Butter the slices when hot, and place in a covered dish. Put a half pint of good rich milk in the blazer, and when it is boiling hot, add a generous salt-spoon of salt, and pour the liquid over the toasted bread.

Cream Toast without Thickening

TOAST your bread as for "Milk Toast." Let a half pint of cream become boiling hot in blazer over open flame, being careful not to let it scorch. Season to taste with salt, and pour this over the toasted bread. Where cream is used no butter is required.

Thickened Cream Toast

ONE tablespoon butter.

One tablespoon flour, in blazer over hot water or open flame, if in a hurry.

If the latter, be very careful not to let it brown or burn. Add gradually to this, one-half pint of milk, and one-half pint cream mixed, season with salt to taste, and when very hot pour this mixture over about six nice slices of toast, and let soak well into the toast before serving.

Chicken Custard

FOUR tablespoons of good chicken stock free from grease, to the same quantity of fresh sweet cream. Heat them together in blazer over hot water. Beat the yolk of one egg in a bowl and pour the scalded stock and cream over it. Return to the blazer, add salt to taste, and when it thickens put aside to cool before serving.

Chicken Gruel

TAKE either cold roasted or boiled chicken which must be free from fat and skin, and pound it to a paste. To one cup of this, add four tablespoons of grated stale bread (the white part), salt to taste, and enough good chicken stock, (free from all grease,) to make a thick gruel. Serve with thin slices of toast. To be mixed and heated in the blazer over hot water.

Chops, Pan Broiled

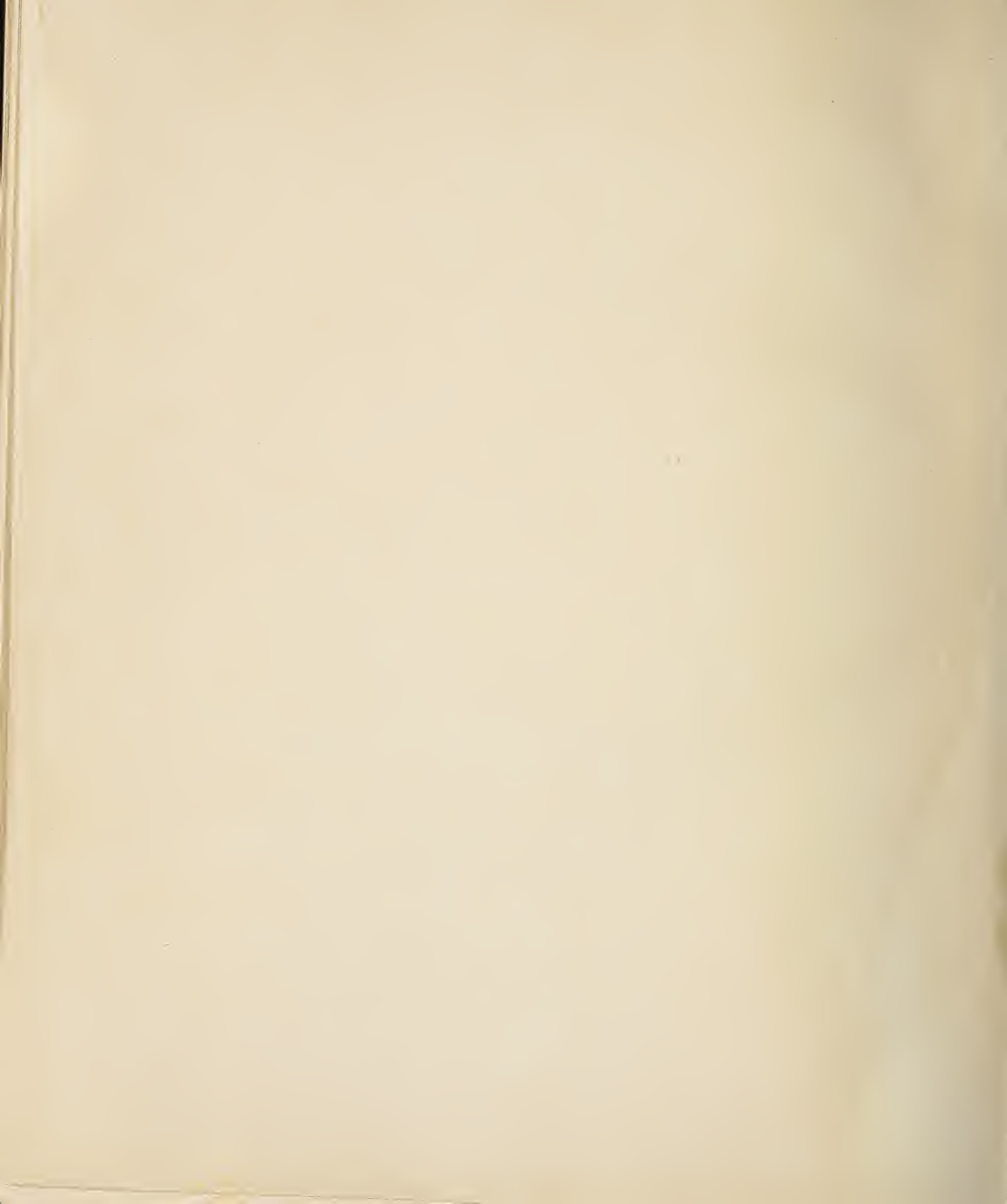
HEAT the blazer, and rub some butter over the bottom. Season some delicate, well trimmed lamb chops with pepper and salt on both sides, or salt alone if pepper is not desired. Cook them two minutes on one side, then two minutes on the other, and serve with a little very good homemade currant jelly, and a dainty slice of toast.

Small Tenderloin Steak, Pan Broiled

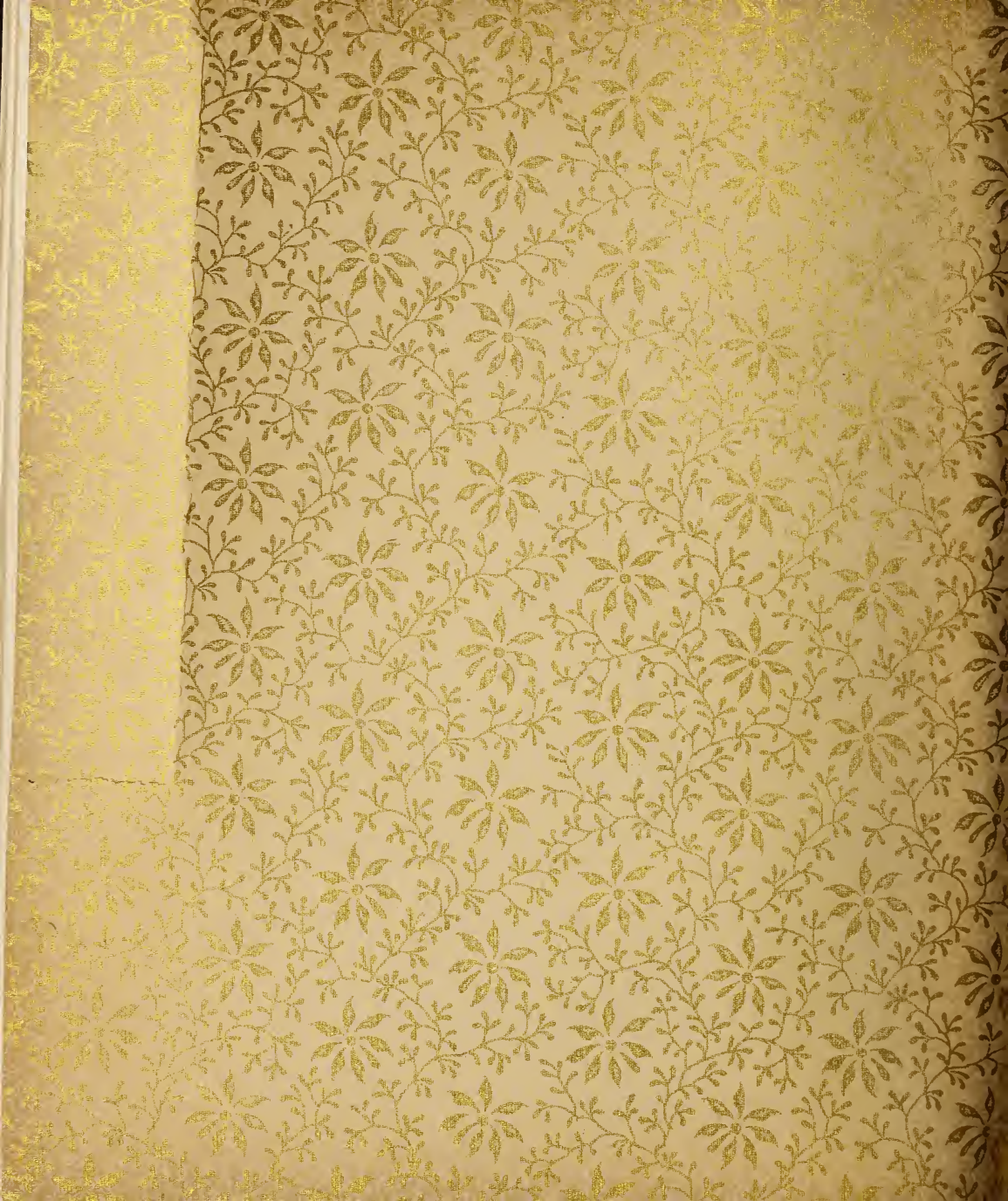
MEAT the blazer as for pan broiled chops, and rub with butter. Season the tenderloin cut from a Porterhouse steak on both sides with salt and pepper or salt alone, and lay it in the blazer. Let it cook two minutes on each side then serve on a nicely cut slice of rather stale bakers bread that the meat will about cover, pour the juice in the blazer over the whole and serve.

Broiled Squab

PUT in the blazer over open flame, two teaspoons of butter. When hot, lay in two squab, prepared for broiling, and cook for about ten or twelve minutes. Season with salt and pepper and sprinkle over the birds a very little finely minced parsley, then serve on two thin, dainty slices dry toast, and pour over them the gravy from the blazer.









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